



First Baptist Church
Frankfort, Kentucky
Spring 2021

A Collection of Recipes:
Appetizers, Salads, and Cakes

INTRODUCTION

Spring often feels like a promise, a promise of continuity, a promise of provision as the earth awakens and begins, once again, providing us with fruits and vegetables and all its bountiful creations that nourish us. Let us give grateful thanks to God for the food we eat, for the earth that provides it, the farmer that tends it, and the cook that prepares it.

ENJOYING “A COLLECTION OF RECIPES” FROM FBC

You are welcome to print this collection, download to your device(s), or copy the recipes; please feel free to do what works best for you. The only thing we ask is to remember to *give thanks*.

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APPETIZERS

CURRIED CRAB BITES

1 (8 oz.) can water chestnuts, drained and chopped 1 ½ Tbsp. sliced green onions
1 (6 oz.) can lump crab meat, drained and flaked ½ tsp. curry powder
4 oz. shredded Swiss cheese 1 tsp. lemon juice
½ cup mayonnaise 2 (8-10 count) cans of refrigerated biscuits

Preheat oven to 400 degrees. Combine all ingredients except the biscuits. Mix well and set aside. Separate each biscuit into two halves, place on an ungreased cookie sheet. If you are using two 8-count cans, you will end up with 32 biscuit halves on the baking sheet. Spoon 1-2 tsp. of crabmeat mixture on each biscuit half. Bake for 10-12 minutes, until bubbly brown.

~Mona Carpenter

CHEESE MESS

16 oz. grated sharp cheddar cheese 2 cloves garlic, minced
1 cup pecans, chopped ½ tsp. Tabasco (may use more to taste)
¾ cup mayonnaise 1 cup strawberry preserves
1 medium onion, grated

Combine all ingredients, except preserves, and mix well. Chill in a ring mold until firm. Unmold and fill the center with the preserves. Serve with crackers.

~Doris Wallace

SHRIMP DIP/SPREAD

1 (8 oz.) package cream cheese 1 ½ Tbsp. lemon juice
1 can shrimp 3-4 Tbsp. mayonnaise
2-3 dashes Tabasco sauce 2 Tbsp. chopped green onion

Blend all ingredients in a blender. Use as a dip with crackers or squeeze from a pastry bag onto a cracker.

~Betty Ann Luscher

VERY EASY MEATBALLS

3 lb. bag frozen, precooked meatballs
1 (18 oz.) bottle of your favorite BBQ sauce
1 (8 oz.) can crushed pineapple in juice, undrained

Put meatballs in a slow-cooker (it is ok if they are frozen, no need to thaw first). Add the can of crushed pineapple – juice and all – to the meatballs. Pour the whole bottle of BBQ sauce over meatballs. No need to stir, just cook on LOW all day, or 6 hours.

~Mona Carpenter

BUFFALO CHICKEN DIP

1 lb. chicken, cooked and shredded	¾ cup Frank's Red Hot Wing Sauce
8 oz. cream cheese	2 cups cheddar cheese, shredded
1 cup ranch dressing	

Place all ingredients into a slow cooker and heat on high for about an hour. Stir to combine and reduce heat to low or warm and serve with tortilla or other chips or crackers.

~Emilee McCann

STUFFED MUSHROOMS

12-15 large white mushrooms	4 oz. bulk Italian sausage
3 Tbsp. butter, divided	1 Tbsp. chopped parsley
2 Tbsp. minced onion	2 Tbsp. dried bread crumbs
1 Tbsp. lemon juice	2 Tbsp. grated Parmesan cheese
½ tsp. dried basil	

Preheat oven to 400 degrees. Clean the mushrooms with a damp paper towel. Remove stems from the mushrooms and finely dice the stems. In a skillet, heat 2 Tbsp. of butter and sauté the stems and minced onions until soft. Add lemon juice and basil; cook until almost all liquid has evaporated. Cool this mixture, then combine it with the sausage and parsley. Stuff the mushroom caps with the sausage mixture. Combine the bread crumbs and Parmesan and sprinkle over the mushrooms. Melt the remaining 1 Tbsp. of butter and drizzle over the bread crumbs. Bake for 20 minutes.

~Mona Carpenter

MINI CORN DOG MUFFINS

1 (8 ½ oz.) package corn muffin mix	4 hot dogs, each cut into 6 cubes
2 oz. Velveeta cheese, cut into 24 cubes	½ cup of honey mustard dressing

Heat over to 375 degrees. Prepare muffin batter as directed on package. Spoon batter into 24 mini muffin pan cups sprayed with cooking spray. Press 1 cheese cube and 1 hot dog slice into batter in center of each muffin cup. Bake 10-12 minutes or until golden brown. Cool 5 minutes before removing from pans. Serve warm with mustard.

~Kara Johnson

HOT CORN CHEESE DIP

3-4 cups corn, fresh, canned or frozen
4 oz. cream cheese, room temperature
½ cup sour cream
½ tsp. garlic powder
¼ tsp. salt
4 oz. pepper jack cheese (about 1 cup shredded)
2 oz. sharp cheddar cheese (about ½ cup shredded)
2 oz. Monterey jack cheese (about ½ cup shredded)

Combine all ingredients together in a large bowl. Pour into a small casserole dish (8-inch square). Bake at 350 degrees for about 30 minutes or until cheese is melted and golden on top, Serve with tortilla chips or crackers. Can also place in a small crockpot on low.

~Amy Luscher Smith

PICKLED SHRIMP

6 cups water	1 ¼ cup salad oil
1/3 cup celery tops and leaves	¾ cup white vinegar
¼ cup pickling spice mix	3 tsp. salt
2 ½ lbs. raw shrimp in the shell	2 tsp. celery seeds
2 large bay leaves or 4 small bay leaves	2 Tbsp. small capers with some juice
1 medium onion, thinly sliced	2 tsp. Tabasco (adjust or omit)

Bring water, celery tops, and pickling spice to a boil. Add the shrimp and cook 5-7 minutes for large shrimp, 3-4 minutes for medium shrimp. Shell the shrimp (leaving on the tail). Layer the shrimp, bay leaves, and onions in a zip-top bag. Make a marinade of the oil, vinegar, salt, celery seeds, capers, caper juice from jar, and Tabasco. Pour over the shrimp in the bag. Squeeze air out of the bag and seal. Refrigerate for about 24 hours, turning the bag a few times. I turn the bag every six to eight hours. I like to serve the shrimp, with the onions, on a bowl of chipped ice. Discard the marinade.

~Mona Carpenter



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SALADS

SWEET `N SOUR SALAD

1 (15 oz.) can small (early) peas, drained	1 (6 3/4 oz.) can red pimentos, diced
1 (15 oz.) can French cut green beans, drained	¼ cup salad oil
1 (15 oz.) can shoe peg corn, drained	½ cup white vinegar
4 stalks celery, diced	¾ cup white sugar or Splenda
1 green pepper, diced	½ Tbsp. salt
1 small onion, diced	½ tsp. water

Mix together peas, green beans, corn, celery, green pepper, onion, and pimentos in bowl. Combine salad oil, white vinegar, sugar (or Splenda), salt, and water in separate bowl and pour over vegetables. Refrigerate overnight.

~Ronnie Dunn

CORN AND FRITO SALAD

2 cans white whole kernel corn, drained	½ cup red sweet pepper, chopped
2 cups grated cheddar cheese	1 cup mayonnaise
¼ cup red onion, chopped	9 oz. bag Chili Cheese Fritos

Mix all ingredients, except Fritos, and chill overnight. Break the Fritos and mix into salad just prior to serving.

~Doris Wallace

ROASTED BUTTERNUT SQUASH & RICE SALAD

3 Tbsp. brown sugar	6 green onions, thinly sliced
3 Tbsp. balsamic vinegar	3 Tbsp. snipped fresh dill
2 Tbsp. olive oil	3 Tbsp. coarsely chopped fresh parsley
1 tsp. kosher salt	DRESSING:
1 medium butternut squash (2-1/2 to 3 lbs.), peeled and cut into 3/4-inch cubes	½ cup olive oil
2 cups uncooked jasmine rice	3 Tbsp. red wine vinegar
2 large sweet red peppers, cut into 1/2-inch pieces	½ tsp. kosher salt (or eliminate)
1 cup pine nuts, toasted	¼ tsp. pepper

Preheat oven to 425 degrees. In a large bowl, combine brown sugar, balsamic vinegar, oil and salt. Add squash; toss to coat. Transfer to a greased, foil-lined 15x10x1-in. baking pan. Bake 25-30 minutes or until tender, stirring occasionally. Cool completely. Meanwhile, cook rice according to package directions. Remove from heat; cool completely. In a large bowl, combine red peppers, pine nuts, green onions, dill, parsley, squash and rice. In a small bowl, whisk dressing ingredients. Pour over salad; toss to coat. Serve at room temperature. Cover and refrigerate leftovers.

~Laura Columbia

QUICK FRUIT SALAD

1 (11 oz.) can mandarin orange sections	2 large bananas
1 (17 oz.) can chunky mixed fruit	1 (3 ½ oz.) box Jello instant lemon pudding mix
1 (16 oz.) can chunk pineapple	

Drain orange sections and mixed fruit. Pour into large glass bowl. Add pineapple with juice. Sprinkle dry instant pudding mix over top of fruit and stir. The pudding will thicken and make a delicious dressing. Just before serving, slice the bananas and stir into fruit. You can add other fruits for color or taste – strawberries, kiwi, star fruit, blueberries, grapes. Any fruit you like or have on hand can be added to the 5 base ingredients. This salad can be served after standing for 15 minutes or can stand overnight. It keeps for several days.

~Linn Sholar

DUMP, STIR, AND CHILL SALAD

1 can sweetened condensed milk	1 large can crushed pineapple, drained
1 can strawberry pie filling	1 (12 oz.) carton Cool Whip

Combine condensed milk, pie filling, and pineapple. Fold in Cool Whip. Pour into a 9 x 13 inch pan and freeze for at least 5 hours.

~Linn Sholar

TABOULEH (Bulgur, Tomato, and Cucumber Salad)

½ cup bulgur wheat	2 English cucumbers, diced
¼ cup extra-virgin olive oil	4 Roma tomatoes, diced
¼ cup lemon juice	1 small red onion, diced
¼ cup lime juice	¾ cup fresh parsley, chopped
1 tsp. salt, divided	¼ cup fresh mint leaves, chopped
½ tsp. freshly ground black pepper	

Put bulgur in a large bowl. Add enough hot water to cover, plus two inches. Set aside for about an hour or until bulgur is tender and has absorbed most, if not all, of the water. While bulgur is soaking, put the diced cucumbers and onions in a bowl with ½ tsp. salt. Stir and let rest for at least 10 minutes or until some of the juice has pulled out of the veggies. Strain and discard the tomato/cucumber juice. Combine the soaked bulgur with olive oil, lemon juice, lime juice, ½ tsp. salt, and the pepper. Add the tomatoes, cucumbers, onion, parsley, and mint. Stir well. Taste and add more vegetables or herbs or salt and pepper to fit your taste. Refrigerate for at least one hour or overnight. Serve in lettuce cups or on a bed of shredded lettuce or just as is.

~Mona Carpenter

FROZEN CRANBERRY SALAD

1 can cranberry sauce	2 Tbsp. mayonnaise
1 (8 oz.) package cream cheese, softened	1 cup Cool Whip
1 small can crushed pineapple	½ cup pecans
2 Tbsp. sugar	

Mix all ingredients except Cool Whip. Fold in Cool Whip last. Freeze until ready to serve.

~Linn Sholar

DR. ANN'S BLACK BEAN SALAD

2 cans Goya black beans, rinsed	1 red bell pepper, chopped
1 small can shoe peg corn, rinsed	1 seeded cucumber, diced
1 bunch fresh cilantro or parsley, chopped	½ red onion, diced
Juice of one lime	Salt and pepper to taste
Liberal splash or two of Seasoned Rice Vinegar	Dash of Tabasco
2-3 Tbsp. extra virgin olive oil	

Mix in a large salad bowl and let set a bit to blend flavors.

~Doris Wallace

CHEESY CONGEALED SALAD

1 (20 oz.) can crushed pineapple	1 cup pecans
1 (13 oz.) can evaporated milk	2 (3 oz.) packages orange Jello
1 ½ cups grated mild cheddar cheese	1 cup mayonnaise

In a small saucepan, bring the pineapple to a boil. Add Jello; stir well. Take off heat and add cheese, pecans, and mayonnaise. Add milk. Stir well and pour into mold or square casserole. Chill.

~Linn Sholar

AMBROSIA

1 (20 oz.) can pineapple chunks	1 cup flaked coconut
1 (11 oz.) can mandarin oranges	½ cup nuts
1 ½ cups seedless grapes	¾ cup sour cream or vanilla yogurt
1 cup mini marshmallows (or bananas)	1 Tbsp. sugar

Drain pineapple and oranges. Combine fruit, marshmallow, coconut, and nuts. Mix sour cream (or yogurt) and sugar and stir into fruit mixture. Chill.

~Linn Sholar

SHOE PEG SALAD

14.5 oz. can French style green beans, drained
15 oz. LeSeur sweet peas, drained
15 oz. white shoe peg corn, drained
4 oz. jar of pimientos
Put all above in colander to drain fully.

1 cup diced celery
1 cup diced onion
1 cup diced green pepper
Mix all together and add salt and pepper to taste

DRESSING:

1 cup sugar
½ cup white vinegar
½ cup oil
Mix and boil for 1 minute. Pour over vegetables and marinate overnight.

~Betty Ann Luscher

MINTED MELON SALAD

1 ½ cups sugar	2 cups cantaloupe balls
2 cups water	2 cups watermelon balls
8 fresh mint leaves (or a stem of leaves)	2 cups honeydew balls
¼ cup lemon juice	Mint sprigs for garnish

Make a minty, simple syrup by combining sugar, water, and mint leaves in a saucepan. Stir well to dissolve the sugar. Bring to a boil and boil about two minutes. Set syrup aside to cool while making melon balls (or chunks if you don't have a melon baller or small scoop). When mint syrup has cooled, remove and discard mint leaves and stir in the lemon juice. Put melon balls in a glass bowl (just because it is pretty that way), pour the mint syrup over the melon and toss gently. Chill. Garnish with mint sprigs.

~Mona Carpenter

PINEAPPLE LIME CONGEALED SALAD

1 package lime gelatin	1 cup chopped fruit or berries
1 (20 oz.) can crushed pineapple in syrup	1 cup sour cream

Dissolve gelatin in 2 cups boiling water. Add chopped fruit or berries (I like to mix apples and mandarin oranges.). Chill about 1 ½ hours then stir in sour cream and pour into mold or dish to mold.

~Linn Sholar

PRETZEL SALAD

1 cup crushed pretzels	1 (8 oz.) package Cool Whip
1 stick butter, melted	1 (8 oz.) package cream cheese
1 ¼ cup sugar, divided	2 Tbsp. cornstarch
1 (20 oz.) can crushed pineapple, juice reserved	

First layer: Mix pretzels, ½ cup sugar, and melted butter in a casserole.

Second layer: Mix cream cheese, Cool Whip, and ½ cup sugar. Place on first layer.

Third layer: Cook the pineapple juice, cornstarch, and sugar until thick. Add pineapple, cool. Pour over second layer. Refrigerate.

~Linn Sholar

FESTIVE CRANBERRY-PINEAPPLE SALAD

1 (20 oz.) can crushed pineapple, undrained	1 apple, chopped
2 (3 oz.) packages Raspberry or Cherry gelatin	2/3 cup chopped walnuts
1 (16 oz.) can whole berry cranberry sauce	

Drain pineapple, reserving juice. Remove 1 Tbsp. pineapple and set aside. Add enough water to juice to measure 3 cups; pour into saucepan. Bring to a boil. Add to dry gelatin mixes in large bowl; stir 2 minutes until the gelatin mixes are completely dissolved. Stir in cranberry sauce. Refrigerate 1 ½ hours or until slightly thickened. Stir in remaining pineapple, apples, and nuts. Refrigerate 4 hours or until firm. Top with reserved pineapple just before serving.

~Linn Sholar

COOL CUCUMBER PASTA

8 oz. dry pasta	½ cup water
1 Tbsp. vegetable oil	¾ cup white vinegar
2 English cucumbers, thinly sliced	1 Tbsp. prepared yellow mustard
1 medium onion, thinly sliced	1 tsp. salt
1 cup sugar	1 tsp. pepper (white pepper if available)

Cook pasta and drain. Place in a large bowl and toss with the vegetable oil. Stir in cucumber and onion slices. Combine the remaining ingredients, pour over pasta, and toss gently. Cover and chill 3-4 hours or overnight.

Note: I like to use a tube pasta like penne; rotini works well, too.

~Mona Carpenter

HOLIDAY CHICKEN SALAD

3 (13 oz.) cans chicken breast, drained	½ cup minced green pepper
1 ½ cups dried cranberries	2 sliced green onions
1 cup mayonnaise or yogurt	1 tsp. paprika
1 cup chopped celery	Ground black pepper
1 cup chopped pecans or walnuts	

In a medium bowl, shred the drained chicken. Add and mix the mayonnaise or yogurt, paprika, cranberries, celery, green pepper, onion, and nuts. Add ground black pepper to taste. Serve as a sandwich or with crackers.

~Linn Sholar

CRUNCHY CAULIFLOWER SALAD

1 large head cauliflower	1 cup sour cream
1 cup sliced radishes	1 cup mayonnaise
½ cup sliced green onion (or diced red onion)	2 Tbsp. caraway seeds
1 (8 oz) can sliced water chestnuts	1 (0.4 oz.) package of Hidden Valley Ranch buttermilk recipe mix

Break cauliflower into flowerets if you like it raw. You could also steam the cauliflower head a few minutes but keep it crunchy tender. Put it in a bowl and add the radishes, onion, and water chestnuts. In a separate bowl, combine the sour cream, mayonnaise, seeds, and HVR buttermilk recipe mix. Pour over the vegetables and stir well. Cover and chill. A great alternative to potato salad.

~Mona Carpenter

SUMMER PEA SALAD

2-3 cans of peas	mayonnaise, to taste
6 boiled eggs	salt and pepper, to taste
Sweet pickle relish, to taste	

Drain peas. Chop boiled eggs. Mix all ingredients and chill.

~Linn Sholar

HOT CHICKEN SALAD

4 cups cooked chicken, chopped	1 tsp. pepper
2 (10 $\frac{3}{4}$ oz.) cans cream of chicken soup	1 cup mayonnaise
2 cups chopped celery	2 cans water chestnuts, drained
1 cup slivered almonds	1 $\frac{1}{2}$ cups grated cheddar cheese
1 tsp. salt	potato chip crumbs

Combine all ingredients except potato chip crumbs and place in a 9 x 13 inch casserole dish. Sprinkle with potato chip crumbs. Bake at 350 degrees about 45 minutes or until hot and bubbly.

~Linn Sholar

APPLE AND GRAPE SLAW

2 Granny Smith apples, shredded	2 Tbsp. sugar
1 cup seedless grapes, halved	1 tsp. ground cinnamon
2 cups red cabbage, shredded	

Toss apples, grapes, and cabbage together. Add the sugar and cinnamon, mixing well.

~Linn Sholar

GRAPE SALAD

8 oz. package cream cheese	TOPPING:
8 oz. sour cream	$\frac{3}{4}$ cup brown sugar
$\frac{1}{2}$ cup sugar	1 cup chopped pecans
1 tsp. vanilla	
1 lb. grapes: green, red, or a mix	

Mix cream cheese, sour cream, sugar, and vanilla together by hand or with a mixer. Add in grapes. Place in a 9x13-inch dish. Mix topping together and sprinkle over salad. Refrigerate and cut into squares to serve.

~Betty Ann Luscher

TROPICAL CHICKEN SALAD

1 (12.5 oz.) can chicken breast, drained	$\frac{1}{2}$ tsp. garlic powder
1 (8 oz.) can pineapple chunks, drained	$\frac{1}{4}$ cup diced pecans, walnuts, or almonds
1 (11 oz.) can mandarin oranges, drained	$\frac{1}{3}$ cup mayonnaise
1 stalk celery, chopped	

Shred chicken. Combine pineapple chunks, celery, mayonnaise, nuts, and garlic powder. Stir until mixed well. Stir in mandarin oranges. Serve on buns or croissants.

~Linn Sholar

HOT CHICKEN SALAD

3 cups cooked chicken, cubed	3 Tbsp. lemon juice
1 ½ cups celery	1 ½ cups mayonnaise
¾ cup slivered almonds	11 oz. can condensed cream of chicken soup
6 oz. can sliced water chestnuts, chopped	¾ cup grated cheddar cheese
½ tsp. salt	1 ½ cups crushed potato chips
2 tsp. grated onion	

Combine everything but the cheese and potato chips in a greased 9x13 casserole dish. Combine the cheese and crushed potato chips; sprinkle on top. Bake in a 325 degree pre-heated oven for 45 minutes or until slightly browned.

~Betty Ann Luscher

ROASTED CORN, MANGO, AND BLACK BEAN SALAD

2 tsp. Canola oil	½ cup red bell pepper, diced
1 clove garlic, minced	3 Tbsp. fresh lime juice
1 ½ cups corn kernels (fresh or frozen)	1 chipotle pepper in adobo sauce, drained and diced
1 large ripe mango, peeled and diced	1 ½ Tbsp. cilantro, chopped
1 (15 or 19 oz.) can of black beans, rinsed	¼ tsp. cumin
½ cup red onion, chopped	¼ tsp. salt

Heat oil in a large nonstick skillet. Add garlic; cook 30 seconds. Stir in corn and cook until browned, about 8 minutes. Put in large bowl and stir in remaining ingredients. Cover and refrigerate up to 8 hours. Serve at room temperature.

~Doris Wallace

COLD BEAN SALAD

1 can French cut green beans, drained	½ cup sliced red onion
1 can wax beans, drained	½ cup oil
1 can kidney beans, drained	½ cup vinegar
1 can garbanzo beans, drained	½ cup sugar
½ cup chopped green pepper	salt and pepper, to taste

Mix the beans, green pepper, and onion. Marinate overnight in the remaining ingredients.

~Linn Sholar



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CAKES

PUMPKIN ORANGE POPPYSEED CAKE

CAKE:

1 package yellow cake mix
1 ¼ cups solid pack pumpkin
(NOT pumpkin pie filling)
2/3 cup orange juice
3 eggs
¼ cup poppyseeds

NOTE: There is no oil in this recipe.

GLAZE:

1 ½ cups sifted powdered sugar
2-3 Tbsp. orange juice

OPTIONAL TOPPING:

orange zest

Preheat oven to 350 degrees. Grease and flour a 12-cup Bundt pan. Combine cake mix, pumpkin, orange juice, and eggs in a large mixing bowl and beat at low speed for 30 seconds. Turn mixer up to medium and beat for two minutes. Stir in poppyseeds and mix until blended. Pour into prepared Bundt pan and bake for 35-40 minutes, or until cake tests done with a wooden toothpick. Cool 10 minutes in the pan and then invert onto a wire rack to cool completely. Move cake to serving plate and drizzle with the glaze. Top glaze with some orange zest, if using.

To make the glaze, combine the sugar with 2 Tbsp. of orange juice. If too thick, add the second Tbsp. a little at a time, until just pourable. Don't let it get too runny.

~Mona Carpenter

SAD CAKE

2 cups brown sugar
2 sticks melted oleo or butter
½ cup white sugar
3 eggs (beat one at a time)
2 cups sifted flour

1 tsp. vanilla
1 cup nuts
½ tsp. salt
½ tsp. baking powder

Do not beat. Melt butter, add sugar and eggs one at a time. Add flour and other ingredients. Stir well. Bake at 350 degrees for 30-35 minutes.

~Linn Sholar

FRUIT COCKTAIL CAKE

1 ½ cups flour
1 cup sugar
½ tsp. salt
1 tsp. soda
¾ cup nuts, optional

1 egg, beaten
½ stick butter
1 can fruit cocktail, undrained
1 cup brown sugar

Mix first four ingredients. Add butter and egg. Stir in fruit cocktail. Put in a 9 x 12 inch pan, top with brown sugar, and bake in a 350 degree oven about 40 minutes.

~Linn Sholar

OATMEAL CAKE

1 cup old fashioned oats
½ cup butter, softened
1 cup packed light brown sugar
2 eggs
1 tsp. vanilla extract
1 1/3 cup all-purpose flour
1 tsp. baking soda
½ tsp. salt
1 tsp. ground cinnamon

TOPPING:
½ cup butter, softened
¼ cup heavy cream
1 cup packed light brown sugar
1 cup shredded sweetened coconut
1 cup chopped pecans

CAKE: Preheat oven to 350 degrees. Grease and flour a 13 x 9 in. cake pan. Pour 1 ¼ cups boiling water over oats in a bowl and let stand 20 minutes. Cream butter and sugars with mixer. Add oats; mix well. Add eggs and vanilla; mix well. Sift together flour, baking soda, salt, and cinnamon. Add to oats mixture; mix well. Pour into pan. Bake 35 minutes until browned.

TOPPING: Combine butter, heavy cream, brown sugar, coconut, and pecans in medium bowl; mix well. Spread evenly over warm cake. Place cake under broiler 2 inches from heat source. Broil until lightly browned—1 to 2 minutes. Cool on wire rack. Serves 12

NOTE: Not everyone in my family likes coconut, so half of the topping has it and half does not!

~Ronnie Dunn

PECAN PRALINE CAKE WITH BUTTER SAUCE

CAKE:
15 oz. butter pecan cake mix
16 oz. coconut pecan frosting
4 eggs
¾ cup oil
1 cup water
½ cup chopped pecans

SAUCE:
14 oz. can sweetened condensed milk
2 Tbsp. butter
½ cup chopped pecans

CAKE: Preheat oven to 350 degrees and spray a 9x13-inch baking dish with nonstick cooking spray. In a medium bowl, combine all the cake ingredients except for the chopped pecans. Don't forget to add the tub of coconut pecan frosting. Mix well then stir in pecans. Pour batter into greased baking dish. Bake for 40 minutes or until a toothpick comes out clean.

SAUCE: On a small pot over medium heat, melt butter. Stir in sweetened condensed milk. Continue to stir until heated thoroughly, then add ½ cup chopped pecans. Spoon this sauce over individual slices of cake.

NOTE: You can also make it in a bundt pan.

~Betty Ann Luscher

DUMP CAKE

1 Yellow cake mix
1 (20 oz.) can crushed pineapple, undrained
1 (21 oz.) can cherry pie filling
1 cup chopped pecans
½ cup margarine, cut into thin slices

Preheat oven to 250 degrees. Grease 9 x 13 inch pan. Dump undrained pineapple into pan. Spread evenly. Dump in pie filling and spread into even layers. Dump dry cake mix onto cherry layer. Spread evenly. Sprinkle pecan pieces over cake mix. Put butter slices over top. Bake for 45-53 minutes. Better if served cool.

~Linn Sholar

PUMPKIN CAKE

2 cups all-purpose flour
2 tsp. baking soda
2 tsp. cinnamon
¼ tsp. nutmeg
½ tsp. salt
½ tsp. ginger
4 eggs
2 cups sugar
1 cup vegetable oil
2 cups pumpkin
1 cup chopped nuts
¾ cups raisins
¼ cup oil
¼ cup self-rising flour

ICING:

1 stick butter, softened
8 oz. cream cheese
2 tsp. vanilla
3 ¾ cups powdered sugar

Sift first 6 ingredients together and set aside. Beat eggs and sugar together; add the 1 cup of oil. Beat well. Add flour gradually and beat well. Add pumpkin and mix. Mix together the chopped nuts, raisins, ¼ cup of oil, and self-rising flour. Once mixed, stir into cake mixture. Pour mixture into bundt cake pan. Bake at 350 degrees for 50-60 minutes. Combine the butter, cream cheese, and vanilla, mixing well. Sift in powdered sugar. Blend and spread over cooled cake.

~Betty Ann Luscher

TROPICAL SPLENDOR CAKE

CAKE:

Yellow Butter cake mix
1 (11 oz) can mandarin oranges, undrained
4 eggs
½ cup oil

TOPPING:

20 oz. can crushed pineapple, undrained
1 package Jello Cheesecake, filling only
8 oz. sour cream

Mix cake as directed on the box but using the egg and oil amounts listed in this recipe. Add oranges. Bake in 3 eight-inch layers at 350 degrees for 20 minutes (or in a 9x13 pan for 35 minutes). Cool. Mix topping ingredients. Frost cooled cake and store in the refrigerator.

Note: This is a wonderful summer cake.

~Doris Wallace

HEALTHY LEMON LOAF CAKE

2/3 cup olive oil	1/2 tsp. lemon extract
1 1/4 cup granulated sugar*	1 1/2 cups all-purpose flour
3 large eggs, lightly beaten	3/4 tsp. baking soda
2/3 cup Greek yogurt	1/2 tsp. baking powder
1/2 cup lemon juice	1/2 tsp. salt
1 tsp. vanilla extract	1 cup confectioners' sugar, sifted
2 tsp. lemon zest	2-3 Tbsp. milk or fresh lemon juice

Preheat oven to 325 degrees. In a large mixing bowl, whisk together olive oil, granulated sugar, lightly beaten eggs, Greek yogurt, lemon juice, vanilla extract, lemon zest, and lemon extract. In a separate bowl, sift flour, baking soda, baking powder, and salt. Add the flour mixture to the wet mixture while whisking together until well combined. Add lemon cake batter to a greased 9 x 5 inch loaf pan and bake in oven for 45-55 minutes or until a toothpick is inserted in the center and comes out clean (mine baked in about 52 minutes). Let cool for 10 minutes then remove from the loaf pan to finish cooling. Once the cake has cooled completely, whisk together confectioner's sugar and milk or lemon juice and pour over the cake. Let the icing set and then enjoy!

*May substitute 1 cup of honey or maple syrup for the sugar.

~Laura Columbia

APPLE CAKE

2 cups sugar	1 tsp. cinnamon
1 cup cooking oil	1/4 - 1/2 tsp. nutmeg
3 eggs	1 tsp. vanilla
2 cups unbleached flour	1 tsp. salt
2 cups peeled, sliced apples	1 tsp. baking soda
1 cup nuts (optional)	1/2 tsp. baking powder

Mix all ingredients and pour into a greased and floured 13 x 9 inch pan. Bake at 350 degrees for 40 minutes.

~Linn Sholar

CHOCOLATE BUNDT CAKE

1 Devil's Food cake mix (no pudding added)	1 3/4 cups milk
1 (4 oz.) package instant chocolate pudding	2 eggs
1 (12 oz.) bag of chocolate chips	

Mix cake mix, pudding, milk, and eggs by hand. Add chocolate chips. Coat bundt pan with cooking spray. Bake at 350 degrees for 40 minutes adding 5-7 minutes if necessary. Use toothpick to check for doneness. Cool 15 minutes in pan before inverting to plate.

~Linn Sholar

LEMON POUND CAKE

1 cup butter, softened	3 cups sifted flour
2 cups sugar	½ tsp. baking soda
4 eggs, unbeaten	½ tsp. baking powder
1 tsp. vanilla	¾ tsp. salt
1-3 tsp. lemon extract	1 cup buttermilk
3 oz. package lemon instant pudding	

Cream butter and sugar thoroughly and add eggs one at a time. Beat at medium speed with mixer for 2 ½ minutes. Add flavorings. Sift dry ingredients together and add to creamed mixture alternating with buttermilk. Beat 3 ½ minutes at medium speed. DO NOT OVERBEAT or cake will fall. Place in a large, greased loaf pan (10x5x3) or bundt pan. Bake at 325 degrees for one hour and ten minutes or until done. Sprinkle with powdered sugar when cake is cooled.

~Betty Ann Luscher

EASY DEVIL'S FOOD CAKE

1 box Devil's Food cake mix	4 eggs
1 (15.5 oz.) can coconut pecan frosting	1 cup pecans, toasted and chopped
1 cup water	powdered sugar (optional)
½ cup vegetable oil	

Preheat oven to 350 degrees. Grease and flour a 12-cup Bundt pan. Mix all the ingredients together. Yes, add the frosting to the cake batter! Pour into the prepared pan. Bake for 35-45 minutes or until cake tests done with a wooden toothpick. Cool 10 minutes in the pan and then invert onto a wire rack to cool completely. Move cake to serving plate and dust with powdered sugar, if desired, or wrap tightly in plastic wrap and freeze until needed.

~Mona Carpenter

CHOCOLATE CHIP CAKE

1 box yellow cake mix (without pudding)	1 cup milk
4 eggs	1 bar German Sweet Chocolate, grated
1 cup vegetable oil	1 (6 oz.) package semi-sweet choc. Chips
1 large bx instant vanilla pudding	¼ cup powdered sugar

Mix the first five ingredients, beating until the batter is very thick. Add the grated chocolate (RESERVE ¼ CUP OF GRATED CHOCOLATE FOR TOPPING) and chocolate chips. Bake in a well-greased bundt pan at 350 degrees for 50-60 minutes or until done. Cool on rack 10 minutes and remove from pan. Sprinkle with reserved grated chocolate and powdered sugar.

Note: This recipe is from Curt's beloved school secretary, Mary Belle Ping, who made this cake for him each year on his birthday. She is now with our Lord, and we miss her dearly.

~Doris Wallace

HEATH BAR CAKE

1 cup brown sugar
1 cup white sugar
½ cup butter
2 cups flour
1 (8 oz) package of Heath English Toffee bits or 7 (1.4 oz) Heath bars, crumbled

1 cup buttermilk
1 tsp. baking soda
1 egg

Preheat oven to 350 degrees. Grease a 9 x 13 inch pan. In a large bowl, mix sugars, butter, and flour until crumbly, like making a pie crust. Take out ½ cup of this mix and set aside in a small bowl. Dissolve the baking soda in the buttermilk. Add egg and buttermilk to the flour mixture in the large bowl. Mix well. Combine the Heath pieces with the ½ cup of sugar, butter, and flour that was set aside in the small bowl. Sprinkle that mix evenly over the batter in the pan. Bake for 30 – 35 minutes.

~Mona Carpenter

BANANA DELIGHT CAKE

CAKE:
2 ½ cup flour
1 2/3 cup flour
1 ¼ tsp. baking powder
1 ¼ tsp. baking soda
1 tsp. salt
2/3 cup vegetable shortening
2/3 cup buttermilk
1 ¼ cup mashed ripe bananas
2 eggs

BANANA NUT FROSTING:
4 Tbsp. butter
¼ cup mashed bananas
powdered sugar
1/3 cup chopped nuts, optional
½ cup coconut, optional

CAKE: Grease a 15x10x1 pan (a 9x13 is too small). Heat oven to 350 degrees. Sift dry ingredients into a large mixing bowl. Add shortening, buttermilk, and bananas. Mix until dry ingredients are dampened, then beat at low speed for 2 minutes. Add eggs and beat 1 minute more. Pour into pan and bake at 350 degrees for 23-25 minutes or until a toothpick comes out clean.

FROSTING: Cream butter and bananas and enough powdered sugar until it spreads easily. Blend well. Stir in nuts and coconut if using.

NOTE: Can make 24 muffins: bake 18-20 minutes. Can make two 9-inch cake pans: bake 25-30 minutes. Can make a 9x13 cake but may need to make 4 extra cupcakes with leftover batter; bake 35-40 minutes.

~Betty Ann Luscher

JESSIE'S JELL-O CAKE

1. Bake a yellow cake in a 9 x 13 cake pan.
2. Punch holes into cooled cake—about 40 holes—with a straw, meat fork, or chopsticks.
3. Mix together either a small or large box of Jell-O:
Small box of orange or strawberry Jell-O with 1 cup of orange soda or Big Red and ½ cup boiling water
OR
Large box of orange or strawberry Jell-O with 1¼ cup orange soda or Big Red and ½ cup boiling water.
4. Drizzle Jell-O over the cake holes and cool in the refrigerator.
5. Whip together 3 oz. package instant vanilla pudding and 1 cup of milk and fold in 8 oz. carton of Cool Whip.
6. Spread whipped topping over cake and refrigerate.

~Betty Ann Luscher

RASPBERRY CAKE

1 box yellow or white cake mix	4 eggs
2 Tbsp. flour	1 (10 oz.) package of frozen, red raspberries, divided
1 (3 oz.) box of raspberry Jell-O	1 (16 oz.) box confectioners' sugar
½ cup water	1 stick unsalted butter, softened
1 cup vegetable oil	

Preheat oven to 325 degrees. Grease and flour three 8-inch cake pans. Mix the cake mix, flour, and Jell-O powder. Combine the water and oil, then add that to the cake mixture. Add eggs, one at a time, mixing well after each egg. Stir in ½ of the frozen raspberries (don't thaw). Pour batter into the three prepared cake pans and bake for 20 minutes, or until cake feels bouncy in the center. For the frosting, combine the softened butter, confectioners' sugar, and reserved half of the raspberries, thawed. Mix with an electric mixer and spread on the cooled cake. Cook a little longer is making in a 9 x 13 inch pan.

~Mona Carpenter